

Maryland Railroad.  
EFFECT JUNE 18, 1888.

## &amp; Harrisburg Division

EASTWARD.

1	45	P.M.
2	55	
3	15	
4	55	
5	65	
6	55	
7	55	
8	55	
9	55	
10	55	
11	55	
12	55	
13	55	
14	55	
15	55	
16	55	
17	55	
18	55	
19	55	
20	55	
21	55	
22	55	
23	55	
24	55	
25	55	
26	55	
27	55	
28	55	
29	55	
30	55	
31	55	
1	55	
2	55	
3	55	
4	55	
5	55	
6	55	
7	55	
8	55	
9	55	
10	55	
11	55	
12	55	
13	55	
14	55	
15	55	
16	55	
17	55	
18	55	
19	55	
20	55	
21	55	
22	55	
23	55	
24	55	
25	55	
26	55	
27	55	
28	55	
29	55	
30	55	
31	55	
1	55	
2	55	
3	55	
4	55	
5	55	
6	55	
7	55	
8	55	
9	55	
10	55	
11	55	
12	55	
13	55	
14	55	
15	55	
16	55	
17	55	
18	55	
19	55	
20	55	
21	55	
22	55	
23	55	
24	55	
25	55	
26	55	
27	55	
28	55	
29	55	
30	55	
31	55	
1	55	
2	55	
3	55	
4	55	
5	55	
6	55	
7	55	
8	55	
9	55	
10	55	
11	55	
12	55	
13	55	
14	55	
15	55	
16	55	
17	55	
18	55	
19	55	
20	55	
21	55	
22	55	
23	55	
24	55	
25	55	
26	55	
27	55	
28	55	
29	55	
30	55	
31	55	
1	55	
2	55	
3	55	
4	55	
5	55	
6	55	
7	55	
8	55	
9	55	
10	55	
11	55	
12	55	
13	55	
14	55	
15	55	
16	55	
17	55	
18	55	
19	55	
20	55	
21	55	
22	55	
23	55	
24	55	
25	55	
26	55	
27	55	
28	55	
29	55	
30	55	
31	55	
1	55	
2	55	
3	55	
4	55	
5	55	
6	55	
7	55	
8	55	
9	55	
10	55	
11	55	
12	55	
13	55	
14	55	
15	55	
16	55	
17	55	
18	55	
19	55	
20	55	
21	55	
22	55	
23	55	
24	55	
25	55	
26	55	
27	55	
28	55	
29	55	
30	55	
31	55	
1	55	
2	55	
3	55	
4	55	
5	55	
6	55	
7	55	
8	55	
9	55	
10	55	
11	55	
12	55	
13	55	
14	55	
15	55	
16	55	
17	55	
18	55	
19	55	
20	55	
21	55	
22	55	
23	55	
24	55	
25	55	
26	55	
27	55	
28	55	
29	55	
30	55	
31	55	
1	55	
2	55	
3	55	
4	55	
5	55	
6	55	
7	55	
8	55	
9	55	
10	55	
11	55	
12	55	
13	55	
14	55	
15	55	
16	55	
17	55	
18	55	
19	55	
20	55	
21	55	
22	55	
23	55	
24	55	
25	55	
26	55	
27	55	
28	55	
29	55	
30	55	
31	55	
1	55	
2	55	
3	55	
4	55	
5	55	
6	55	
7	55	
8	55	
9	55	
10	55	
11	55	
12	55	
13	55	
14	55	
15	55	
16	55	
17	55	
18	55	
19	55	
20	55	
21	55	
22	55	
23	55	
24	55	
25	55	
26	55	
27	55	
28	55	
29	55	
30	55	
31	55	
1	55	
2	55	
3	55	
4	55	
5	55	
6	55	
7	55	
8	55	
9	55	
10	55	
11	55	
12	55	
13	55	
14	55	
15	55	
16	55	
17	55	
18	55	
19	55	
20	55	
21	55	
22	55	
23	55	
24	55	
25	55	
26	55	
27	55	
28	55	
29	55	
30	55	
31	55	
1	55	
2	55	
3	55	
4	55	
5	55	
6	55	
7	55	
8	55	
9	55	
10	55	
11	55	
12	55	
13	55	
14	55	
15	55	
16	55	
17	55	
18	55	
19	55	
20	55	
21	55	
22	55	
23	55	
24	55	
25	55	
26	55	
27	55	
28	55	
29	55	
30	55	
31	55	

Democratic State Ticket.

JUSTICE OF THE SUPREME COURT,  
SAMUEL G. THOMPSON, Philadelphia.  
STATE TREASURER,  
FRANK C. OSBURN, Allegheny.

Democratic County Ticket.

JUDGE ATTORNEY,  
CHAS. S. DUNCAN, Esq., Gettysburg, Pa.  
SHERIFF,  
JAMES A. CRATIN, Germany Township,  
CLERK OF THE COURTS,  
EDW. M. BENDER, On behalf Township,  
REGISTER AND RECORDED  
J. FRANK CARBAUGH, Franklin Twp.,  
COUNTY TREASURER,  
JOHN A. MENCHY, Gettysburg, Pa.  
COUNCIL COMMISSIONERS,  
WILLIAM S. SELL, Union Township,  
HENRY J. HEMLER, Montpelier Twp.,  
DIRECTOR OF THE POOL,  
JOHN H. MUSSER, Franklin Township,  
COUNTY AUDITOR,  
WM. A. TUCKER, Franklin Twp.,  
P. A. T. BOWERS, Straban Township.

Pay Your Taxes

In another column will be found a list of the tax collectors of this county. In order to entitle you to vote at the fall election you must pay your taxes on or before October 1st. Every Democrat should attend to this matter personally and not be disenchanted for non-payment of taxes.

The World's Fair.

A FEW NOTES OF OUR BRIEF HISTORY TO THIS GRAND EXPOSITION.

All attempts at description of the great World's Fair, "White City," on Jackson Park, Chicago, cannot but fall far short of what it really is. It must be seen to be appreciated. The 641 acres upon which are erected the magnificent buildings containing the best productions of all the nations of earth, contain too much for any one to see, let alone describe. If the visitor would spend but two minutes on each exhibit within this enclosure it would take twenty-three days. In the art palace one minute to each picture or statue would require six months of work. Thus it is in all the grand buildings, yet a week of sight-seeing done with system goes very far toward seeing the leading features. In spending this amount of time we took in most of the show by the aid of maps and guide-books like the best map being that of Rand, McNally & Co., and the best guide-books those sold on the ground by dressers in their booths.

The last fair and fast trains given by the railroads bring the Fair within the reach of most people, and the time and money needed will never be regretted. Boarding and lodging can be had to suit any purse. In locating a sleeping place it is advisable to be near the grounds as possible, and that while sections is crowded with hotels, boarding houses, etc., the suburban trains of the Illinois Central, also electric and cable cars and an elevated road rapidly carry people from all parts of the city to Stony Island Avenue, the busy thoroughfare on one side of which are motley aggregations, and on the other a motley aggregation of hotels, eating houses, fakirs, etc.

Entering the grounds for the first time at the 6th street gate, the grand dome of the Administration building, the highest of all, loomed right in sight, with the Transportation building to our left. In this structure, 556 by 900 feet, are found exhibitions of all modes of locomotion known to man. Railroad engines and cars occupy a large share of space, and the contrast of their earlier modes of construction, running as fast as 1860, with the monster locomotives and luxuriant cars of modern construction is most striking.

It is 14 miles, 350 by 700 feet. All the world's marvels are shown, many in elaborate form, notably an immense shaft built of Pennsylvania coal, and the Montana silver statue representing \$15,000 of silver and resting on a base of gold worth \$22,000.

The adjoining building is Electricity, 345 by 690 feet, and contains all that is known of this rapidly progressing science. In the center of the building the Edison column is the great attraction.

Crossing a bridge over the Lagoon, we stand in front of Liberal Arts, the largest exposition building ever erected, its roof covering an area of 20,545 square feet, 787 by 1,678 feet and cost \$1,500,000. The long aisles of this vast structure always thronged and the hand-work of all nations is shown to the best possible advantage. So rich are its treasures that no particular points can be indicated.

Across the basin is Agriculture, 500 by 600 feet and a large annex, with its wealth of agricultural and farm machinery. Here, as everywhere else, the Pennsylvanian is proud of the way in which our grand old Keystone is most striking.

It is 14 miles, 350 by 700 feet. All

the world's marvels are shown, many in elaborate form, notably an immense shaft built of Pennsylvania coal, and the Montana silver statue representing \$15,000 of silver and resting on a base of gold worth \$22,000.

The adjoining building is Electricity, 345 by 690 feet, and contains all that is known of this rapidly progressing science. In the center of the building the Edison column is the great attraction.

Crossing a bridge over the Lagoon, we stand in front of Liberal Arts, the largest exposition building ever erected, its roof covering an area of 20,545 square feet, 787 by 1,678 feet and cost \$1,500,000.

The long aisles of this vast structure always thronged and the hand-work of all nations is shown to the best possible advantage. So rich are its treasures that no particular points can be indicated.

Across the basin is Agriculture, 500 by 600 feet and a large annex, with its wealth of agricultural and farm machinery. Here, as everywhere else, the Pennsylvanian is proud of the way in which our grand old Keystone is most striking.

Leaving this we come to Machinery Hall with its huge hum, a good view of which can be had by riding on an immense moving crane which goes back and forth along the main aisle. This building covers nearly 15 acres. On the south side of the immense structure, next to the largest, is the boiler house, from which 24,000 horse-power is developed, 17,000 of which is devoted to electricity.

While in this section the buildings around the south pond come in our range and we take in the Forestry building with its magnificent specimens of woods of all kinds. At the upper end is a polished red wood plank from California, 10 feet x inches wide, 2 feet 9 inches long and 5 inches thick. Across from this is the Anthropological building with its many valuable and interesting exhibits, and near by the Leather building, where the process of making shoes is shown along with other things in this line. In this neighborhood is a structure called the "Cave Dwellers," a race extinct for 2,000 years, and the 25 cents entrance fee is regretted by none who go in.

At the end of the Agricultural building, across the south pond come in our range and we take in the Forestry building with its magnificent specimens of woods of all kinds. At the upper end is a polished red wood plank from California, 10 feet x inches wide, 2 feet 9 inches long and 5 inches thick. Across from this is the Anthropological building with its many valuable and interesting exhibits, and near by the Leather building, where the process of making shoes is shown along with other things in this line. In this neighborhood is a structure called the "Cave Dwellers," a race extinct for 2,000 years, and the 25 cents entrance fee is regretted by none who go in.

Leaving this we come to Machinery Hall with its huge hum, a good view of which can be had by riding on an immense moving crane which goes back and forth along the main aisle. This building covers nearly 15 acres. On the south side of the immense structure, next to the largest, is the boiler house, from which 24,000 horse-power is developed, 17,000 of which is devoted to electricity.

While in this section the buildings around the south pond come in our range and we take in the Forestry building with its magnificent specimens of woods of all kinds. At the upper end is a polished red wood plank from California, 10 feet x inches wide, 2 feet 9 inches long and 5 inches thick. Across from this is the Anthropological building with its many valuable and interesting exhibits, and near by the Leather building, where the process of making shoes is shown along with other things in this line. In this neighborhood is a structure called the "Cave Dwellers," a race extinct for 2,000 years, and the 25 cents entrance fee is regretted by none who go in.

Leaving this we come to Machinery Hall with its huge hum, a good view of which can be had by riding on an immense moving crane which goes back and forth along the main aisle. This building covers nearly 15 acres. On the south side of the immense structure, next to the largest, is the boiler house, from which 24,000 horse-power is developed, 17,000 of which is devoted to electricity.

While in this section the buildings around the south pond come in our range and we take in the Forestry building with its magnificent specimens of woods of all kinds. At the upper end is a polished red wood plank from California, 10 feet x inches wide, 2 feet 9 inches long and 5 inches thick. Across from this is the Anthropological building with its many valuable and interesting exhibits, and near by the Leather building, where the process of making shoes is shown along with other things in this line. In this neighborhood is a structure called the "Cave Dwellers," a race extinct for 2,000 years, and the 25 cents entrance fee is regretted by none who go in.

Leaving this we come to Machinery Hall with its huge hum, a good view of which can be had by riding on an immense moving crane which goes back and forth along the main aisle. This building covers nearly 15 acres. On the south side of the immense structure, next to the largest, is the boiler house, from which 24,000 horse-power is developed, 17,000 of which is devoted to electricity.

While in this section the buildings around the south pond come in our range and we take in the Forestry building with its magnificent specimens of woods of all kinds. At the upper end is a polished red wood plank from California, 10 feet x inches wide, 2 feet 9 inches long and 5 inches thick. Across from this is the Anthropological building with its many valuable and interesting exhibits, and near by the Leather building, where the process of making shoes is shown along with other things in this line. In this neighborhood is a structure called the "Cave Dwellers," a race extinct for 2,000 years, and the 25 cents entrance fee is regretted by none who go in.

Leaving this we come to Machinery Hall with its huge hum, a good view of which can be had by riding on an immense moving crane which goes back and forth along the main aisle. This building covers nearly 15 acres. On the south side of the immense structure, next to the largest, is the boiler house, from which 24,000 horse-power is developed, 17,000 of which is devoted to electricity.

While in this section the buildings around the south pond come in our range and we take in the Forestry building with its magnificent specimens of woods of all kinds. At the upper end is a polished red wood plank from California, 10 feet x inches wide, 2 feet 9 inches long and 5 inches thick. Across from this is the Anthropological building with its many valuable and interesting exhibits, and near by the Leather building, where the process of making shoes is shown along with other things in this line. In this neighborhood is a structure called the "Cave Dwellers," a race extinct for 2,000 years, and the 25 cents entrance fee is regretted by none who go in.

Leaving this we come to Machinery Hall with its huge hum, a good view of which can be had by riding on an immense moving crane which goes back and forth along the main aisle. This building covers nearly 15 acres. On the south side of the immense structure, next to the largest, is the boiler house, from which 24,000 horse-power is developed, 17,000 of which is devoted to electricity.

While in this section the buildings around the south pond come in our range and we take in the Forestry building with its magnificent specimens of woods of all kinds. At the upper end is a polished red wood plank from California, 10 feet x inches wide, 2 feet 9 inches long and 5 inches thick. Across from this is the Anthropological building with its many valuable and interesting exhibits, and near by the Leather building, where the process of making shoes is shown along with other things in this line. In this neighborhood is a structure called the "Cave Dwellers," a race extinct for 2,000 years, and the 25 cents entrance fee is regretted by none who go in.

Leaving this we come to Machinery Hall with its huge hum, a good view of which can be had by riding on an immense moving crane which goes back and forth along the main aisle. This building covers nearly 15 acres. On the south side of the immense structure, next to the largest, is the boiler house, from which 24,000 horse-power is developed, 17,000 of which is devoted to electricity.

While in this section the buildings around the south pond come in our range and we take in the Forestry building with its magnificent specimens of woods of all kinds. At the upper end is a polished red wood plank from California, 10 feet x inches wide, 2 feet 9 inches long and 5 inches thick. Across from this is the Anthropological building with its many valuable and interesting exhibits, and near by the Leather building, where the process of making shoes is shown along with other things in this line. In this neighborhood is a structure called the "Cave Dwellers," a race extinct for 2,000 years, and the 25 cents entrance fee is regretted by none who go in.

Leaving this we come to Machinery Hall with its huge hum, a good view of which can be had by riding on an immense moving crane which goes back and forth along the main aisle. This building covers nearly 15 acres. On the south side of the immense structure, next to the largest, is the boiler house, from which 24,000 horse-power is developed, 17,000 of which is devoted to electricity.

While in this section the buildings around the south pond come in our range and we take in the Forestry building with its magnificent specimens of woods of all kinds. At the upper end is a polished red wood plank from California, 10 feet x inches wide, 2 feet 9 inches long and 5 inches thick. Across from this is the Anthropological building with its many valuable and interesting exhibits, and near by the Leather building, where the process of making shoes is shown along with other things in this line. In this neighborhood is a structure called the "Cave Dwellers," a race extinct for 2,000 years, and the 25 cents entrance fee is regretted by none who go in.

Leaving this we come to Machinery Hall with its huge hum, a good view of which can be had by riding on an immense moving crane which goes back and forth along the main aisle. This building covers nearly 15 acres. On the south side of the immense structure, next to the largest, is the boiler house, from which 24,000 horse-power is developed, 17,000 of which is devoted to electricity.

While in this section the buildings around the south pond come in our range and we take in the Forestry building with its magnificent specimens of woods of all kinds. At the upper end is a polished red wood plank from California, 10 feet x inches wide, 2 feet 9 inches long and 5 inches thick. Across from this is the Anthropological building with its many valuable and interesting exhibits, and near by the Leather building, where the process of making shoes is shown along with other things in this line. In this neighborhood is a structure called the "Cave Dwellers," a race extinct for 2,000 years, and the 25 cents entrance fee is regretted by none who go in.

Leaving this we come to Machinery Hall with its huge hum, a good view of which can be had by riding on an immense moving crane which goes back and forth along the main aisle. This building covers nearly 15 acres. On the south side of the immense structure, next to the largest, is the boiler house, from which 24,000 horse-power is developed, 17,000 of which is devoted to electricity.

While in this section the buildings around the south pond come in our range and we take in the Forestry building with its magnificent specimens of woods of all kinds. At the upper end is a polished red wood plank from California, 10 feet x inches wide, 2 feet 9 inches long and 5 inches thick. Across from this is the Anthropological building with its many valuable and interesting exhibits, and near by the Leather building, where the process of making shoes is shown along with other things in this line. In this neighborhood is a structure called the "Cave Dwellers," a race extinct for 2,000 years, and the 25 cents entrance fee is regretted by none who go in.

Leaving this we come to Machinery Hall with its huge hum, a good view of which can be had by riding on an immense moving crane which goes back and forth along the main aisle. This building covers nearly 15 acres. On the south side of the immense structure, next to the largest, is the boiler house, from which 24,000 horse-power is developed, 17,000 of which is devoted to electricity.

While in this section the buildings around the south pond come in our range and we take in the Forestry building with its magnificent specimens of woods of all kinds. At the upper end is a polished red wood plank from California, 10 feet x inches wide, 2 feet 9 inches long and 5 inches thick. Across from this is the Anthropological building with its many valuable and interesting exhibits, and near by the Leather building, where the process of making shoes is shown along with other things in this line. In this neighborhood is a structure called the "Cave Dwellers," a race extinct for 2,000 years, and the 25 cents entrance fee is regretted by none who go in.

Leaving this we come to Machinery Hall with its huge hum, a good view of which can be had by riding on an immense moving crane which goes back and forth along the main aisle. This building covers nearly 15 acres. On the south side of the immense structure, next to the largest, is the boiler house, from which 24,000 horse-power is developed, 17,000 of which is devoted to electricity.

While in this section the buildings around the south pond come in our range and we take in the Forestry building with its magnificent specimens of woods of all kinds. At the upper end is a polished red wood plank from California, 10 feet x inches wide, 2 feet 9 inches long and 5 inches thick. Across from this is the Anthropological building with its many valuable and interesting exhibits, and near by the Leather building, where the process of making shoes is shown along with other things in this line. In this neighborhood is a structure called the "Cave Dwellers," a race extinct for 2,000 years, and the 25 cents entrance fee is regretted by none who go in.

Leaving this we come to Machinery Hall with its huge hum, a good view of which can be had by riding on an immense moving crane which goes back and forth along the main aisle. This building covers nearly 15 acres. On the south side of the immense structure, next to the largest, is the boiler house, from which 24,000 horse-power is developed, 17,000 of which is devoted to electricity.

While in this section the buildings around the south pond come in our range and we take in the Forestry building with its magnificent specimens of woods of all kinds. At the upper end is a polished red wood plank from California, 10 feet x inches wide, 2 feet 9 inches long and 5 inches thick. Across from this is the Anthropological building with its many valuable and interesting exhibits, and near by the Leather building, where the process of making shoes is shown along with other things in this line. In this neighborhood is a structure called the "Cave Dwellers," a race extinct for 2,000 years, and the 25 cents entrance fee is regretted by none who go in.

Leaving this we come to Machinery Hall with its huge hum, a good view of which can be had by riding on an immense moving crane which goes back and forth along the main aisle. This building covers nearly 15 acres. On the south side of the immense structure, next to the largest, is the boiler house, from which 24,000 horse-power is developed, 17,000 of which is devoted to electricity.

While in this section the buildings around the south pond come in our range and we take in the Forestry building with its magnificent specimens of woods of all kinds. At the upper end is a polished red wood plank from California, 10 feet x inches wide, 2 feet 9 inches long and 5 inches thick. Across from this is the Anthropological building with its many valuable and interesting exhibits, and near by the Leather building, where the process of making shoes is shown along with other things in this line. In this neighborhood is a structure called the "Cave Dwellers," a race extinct for 2,000 years, and the 25 cents entrance fee is regretted by none who go in.

Leaving this we come to Machinery Hall with its huge hum, a good view of which can be had by riding on an immense moving crane which goes back and forth along the main aisle. This building covers nearly 15 acres. On the south side of the immense structure, next to the largest, is the boiler house, from which 24,000 horse-power is developed, 17,000 of which is devoted to electricity.

While in this section the buildings around the south pond come in our range and we take in the Forestry building with its magnificent specimens of woods of all kinds. At the upper end is a polished red wood plank from California, 10 feet x inches wide, 2 feet 9 inches long and 5 inches thick. Across from this is the Anthropological building with its many valuable and interesting exhibits, and near by the Leather building, where the process of making shoes is shown along with other things in this line. In this neighborhood is a structure called the "Cave Dwellers," a race extinct for 2,000 years, and the 25 cents entrance fee is regretted by none who go in.

Leaving this we come to Machinery Hall with its huge hum, a good view of which can be had by riding on an immense moving crane which goes back and forth along the main aisle. This building covers nearly 15 acres. On the south side of the immense structure, next to the largest, is the boiler house, from which 24,000 horse-power is developed, 17,000 of which is devoted to electricity.

While in this section the buildings around the south pond come in our range and we take in the Forestry building with its magnificent specimens of woods of all kinds. At the upper end is a polished red wood plank from California, 10 feet x inches wide, 2 feet 9 inches long and 5 inches thick. Across from this is the Anthropological building with its many valuable and interesting exhibits, and near by the Leather building, where the process of making shoes is shown along with other things in this line. In this neighborhood is a structure called the "Cave Dwellers," a race extinct for 2,000 years, and the 25 cents entrance fee is regretted by none who go in.

Leaving this we come to Machinery Hall with its huge hum, a good view of which can be had by riding on an immense moving crane which goes back and forth along the main aisle. This building covers nearly 15 acres. On the south side of the immense structure, next to the largest, is the boiler house, from which 24,000 horse-power is developed, 17,000 of which is devoted to electricity.

While in this section the buildings around the south pond come in our range and we take in the Forestry building with its magnificent specimens of woods of all kinds. At the upper end is a polished red wood plank from California, 10 feet x inches wide, 2 feet 9 inches long and 5 inches thick. Across from this is the Anthropological building with its many valuable and interesting exhibits, and near by the Leather building, where the process of making shoes is shown along with other things in this line. In this neighborhood is a structure called the "Cave Dwellers," a race extinct for 2,000 years, and the 25 cents entrance fee is regretted by none who go in.

Leaving this we come to Machinery Hall with its huge hum, a good view of which can be had by riding on an immense moving crane which goes back and forth along the main aisle. This building covers nearly 15 acres. On the south side of the immense structure, next to the largest, is the boiler house, from which 24,000 horse-power is developed, 17,000 of which is devoted to electricity.

While in this section the buildings around the south pond come in our range and we take in the Forestry building with its magnificent specimens of woods of all kinds. At the upper end is a polished red wood plank from California, 10 feet x inches wide, 2 feet 9 inches long and 5 inches thick. Across from this is the

Gettysburg, Tuesday, Sept. 26, 1893.

## TOWN AND COUNTY.

## The "Compiler" for 15 Cents.

The COMPILER will be sent to any address postage prepaid, from this time until after November election for FIFTEEN CENTS. This low figure will enable every Democrat to take it, and party workers should see to it all are supplied. Send in the names.

## Local Flashes.

—Pay your taxes.  
—October 7th the last day.  
—Carish Fair this week.  
—Incandescent light has been introduced and works satisfactorily.

—Invitations are out for the wedding of Mr. Abram Mickley and Miss Jessie C. Snyder at the home of the bride's father, Mr. D. K. Snyder, to-morrow at noon.

—Mr. R. D. M. Moser and son, of Schuyler Haven, are at Mr. Samuel Faber's, and Miss Kate Fry, of Reading, is at Mr. C. A. Black's.

—Miss Reitel, of Clearspring, Md., was the guest of Miss Lois White.

—Miss Mary Davis, of York, is visiting sister, Mrs. Wm. McElroy.

—Miss Alice Schriver is visiting her sister, Mrs. Borden, of Weyerscreek.

—Mrs. Louis Wine and Miss Lulu returned to their Washington home to-day.

—Rev. Mrs. Fisher and son are at her mother's, Mrs. Picking.

—Mrs. Louis Cox is visiting relatives in Philadelphia.

—Mrs. Perry J. Tawney and mother are visiting friends in Virginia.

—Rev. John Broshak filled Christ Lutheran church pulpit on Sunday evening.

—Capt. H. W. Trotter, of the U. S. Mint, Phila., paid a very pleasant call yesterday.

—Messrs. Wm. Duerdell and J. Ranck left yesterday to attend lectures in Jefferson Medical College, Phila.

—Mr. John Wineske and daughter, Miss Mayme, have returned from Conn.

—Capt. J. A. Atsire, formerly of this place, is back on a visit.

—Mr. Chas. Drais is home on his vacation from Alaska, Pa.

The Potomac Synod of the Reformed church will hold its annual session at Gettysburg, beginning Tuesday evening, October 17th. Rev. J. G. Noss, the retiring president will preach the opening sermon.

POSTPONED.—Owing to the failure to get the inscription for the 2nd Cavalry mounted on the Baltimore turnpike, its dedication, announced for Oct. 5, has been postponed.

CONCERT.—Last evening the Grand Army Band gave their first concert under the electric lights, the program, which was finely rendered, included Corcoran Cadet march, Court Schottische, Serenade (to Mamie), Dream of Beauty a solo and March in the Major Clark march.

PENSION certificates have been issued to Joseph J. Daywalt, of Fairfield, and Miss Susan Lay (mother), of this place.

AN esteemed correspondent in Littleton writes as follows: "Some time ago the Adams county Independent had a notice of the suspension of the pension of Christian Welsh, which was correct, but yesterday he got notice that he had been reinstated. The pension of A. J. Slaggenhoult has increased from \$60 to \$10 per month. Hope the old soldiers will soon be able to see who is their friend."

WEDDING.—This morning St. Francis Xavier's church was well filled to witness the marriage ceremony of Mr. Lawrence P. Mayer and Miss Ruth A. Martin, both of this place, Rev. Father J. E. Smith performing the ceremony. They were attended by Mr. Rosewell Ester and Miss Daisy Mangum. A wedding breakfast followed at the bride's home, and this evening a reception will be held at the future home of the happy couple, West High street. We join their many friends in hearty congratulations.

COMMUNION services will be held at the Lutheran church, New Chester, Sunday a. m., Oct. 1.

NOTICED TO TAXPAYERS.—Notice is hereby given that I will sit at the Court-house on the afternoons of Thursday, Friday and Saturday, Sept. 29 and 30, to receive school taxes. After these dates no abatement on school taxes will be allowed.

W. H. FROCK,  
Collector.

The appointment of Dr. Henry Stewart as chief electrician at the power house will not interfere with his practice as a physician.

WANTED a suit of four rooms, unfigured, preferred, centrally located, for a family of three. Address P. O. Box 340, 1<sup>st</sup>.

Mrs. O. A. SPERRE, tenant on Mr. W. A. Tressel's farm, in Huntington township, met with the loss of a forty cow car on Friday afternoon, lightning striking her former trade

Mr. EDW. SKYROR has sold his barber shop in Mechanicsburg, Md., to his brother, Harry, who will possess it this week. Edward goes to Columbia with his uncle, Mr. Joseph Siegle.

DOES' fail to consult Houseworth, the Specialist, in regard to your eyes. He will be at Penrose Myers' Thursday, September 28.

A T 1<sup>st</sup> Mrs. Francis B. Slomaker for a fine supply of cake.

MESSRS. E. M. BENDETT & CO. are running a fine new delivery wagon, it was built in Hagerstown.

MR. JONK F. SHARPTON is erecting a new set of buildings on his farm along the Tayntown road, Isaac Trotter contractor.

TO-DAY the monument erected by the clergy of the Harrisburg diocese over the grave of the first bishop of the diocese, Rt. Rev. J. F. Shambaugh, in the church yard on West State street, Harrisburg, was unveiled. At nine o'clock solemn services were celebrated by Rt. Rev. William Martin of the cathedral, who was assistant master of ceremonies.

H. ADAMSONS for bargains at 11<sup>th</sup> G. W. SPANGLER'S.

ST. JAMES' Lutheran church services for next Sunday, Oct. 1st, will be 10 a. m. Harvest Home, with sermon by the pastor, Dr. Swartz, 7 p. m. a grand rally of the church, Sunday School and Christian Endeavor, with much singing and short addresses.

FOR SALE—A first-class horse power for sale at the Alms-house. Inquire of the Steeplechase.

THE Cashew Creamery is paying 18 cents for cream.

WANTED—Two girls at the Central Hotel, to work in dining-room. Apply to J. O. McCARTY.

YARNS, Home Made, in 2 and 3 ply at factory prices. One Saroye and German town Yarns are the best ever sold in Gettysburg for 10 cts.

D. GOMBERY & HARTLEY.

## HEIST SENTENCED.

TO PAY THE DEATH PENALTY.  
The Murderer of Emanuel Monn Refused a New Trial.

The argument on the motion for a new trial in the Heist murder case was heard on Wednesday, Geo. J. Beuer, Esq., made a strong and able argument in favor of the motion. He contended that the three important points in the case were the wounds at the cabin and the stone with blood on it midway between the shanty and the grave, and that the evidence of the Commonwealth was not so strongly in favor of these points as to warrant a special appeal.

District Attorney Linnane argued earnestly against granting a new trial and said the defendant had a fair, impartial trial and was properly convicted on the evidence.

The Court immediately delivered an executive opinion in which the points presented by the motion were carefully considered. The law applicable to the facts was reviewed, and the conclusion reached by the Court was that the evidence fully sustained the verdict of guilty, and that nothing occurred during the trial of which the prisoner could justly complain.

Judge McLean in addressing Heist said: "You have led an evil life; you have been profane, cruel, and dishonest. You have occupied a felon's cell in the Penitentiary. You have not regarded man nor feared God but have trampled upon the laws of both. You went on in the course of wickedness and in the service of the devil, until you reached the lowest depth in taking the life of your companion, who had not injured you; when last seen he was happy and amusing himself with innocent enjoyment. You struck him down suddenly with fatal blows, and to make sure of his death, bound him up, severed his windpipe, triggering his heart, without warning, to meet his God."

You have had abundant time to repeat your foul deed and you should improve it. Your attempt to cover up your crime with the marks of your lips and cringe before your victim, and then say you did not do it, is only condemned. Your conduct has done all that you could expect of you to do. Your conduct is a violation of the law. You have failed in every way to deserve your punishment. The Company secures in each town a good representative and pays him a good salary for services. The Mercantile Union Co. has a more complete code of rules and will furnish valuable information or call regarding the responsibility, reputation and character of any individual. A general report of all non-payers containing positive facts and the reason why it would be wise for business men to extend credit to willful non-payers. When the Company receives an account for collection they record at once and find out where the party is in training credit and immediately notify the debtor that he must call and settle the amount due, in order to get credit where he is now dealing. The Company is so fixed with a view to safety that it can afford to accept the same."

Gov. Pittman and other state officials will be present and Gen. Gregg will deliver an address.

Sergeant Lamont has ordered Light Battery Third Artillery, from Washington, to be here and take part in the ceremonies.

## Church Dedicated.

The handsome edifice of the Lutheran congregation in McSherrystown was dedicated on Saturday. A large congregation witnessed the impressive ceremonies. Rev. C. M. Stock of Hanover, conductor of the exercises. Rev. Dr. McKnight offered prayer. Rev. Dr. M. Valentine delivered the address of the day. His sermon was based on part of Exodus xx. 24, where are found these words: "In the place where I record my name I will come unto thee, and I will bless thee." The deliverer of the discourse was forcible and fervid, while the entire matter was highly spiritual.

## Property Sales.

J. A. Kitzinger, Esq., executor, has sold the south half of the J. Henry Garlich property on Baltimore street to Frank M. Garlich for \$100. Also the remaining half to Miss Katie A. Garlich and Robert H. Garlich for \$100.

Mr. F. A. Asper, of Asper's Station, has sold a upper farm and mill property, above Lower City, Schuylkill Haven, for \$10,000, looking to part a store room, mill and stock of merchandise in the store room, and a dwelling house, to George H. Hamm of New South. The store will be built on the form of a house and the dwelling house will be used for a residence.

He was then asked to stand up and recite his sins. "I have sinned," he said, "but I have deplored it with the deepest remorse." "I have not done you with the deepest remorse," he said, "but I have done you with the deepest remorse."

He then asked to stand up and recite his sins. "That you Harry Heist is to blame," he said, "but I have done you with the deepest remorse."

He then recited his sins. "I have sinned," he said, "but I have deplored it with the deepest remorse."

He then recited his sins. "I have sinned," he said, "but I have deplored it with the deepest remorse."

He then recited his sins. "I have sinned," he said, "but I have deplored it with the deepest remorse."

He then recited his sins. "I have sinned," he said, "but I have deplored it with the deepest remorse."

He then recited his sins. "I have sinned," he said, "but I have deplored it with the deepest remorse."

He then recited his sins. "I have sinned," he said, "but I have deplored it with the deepest remorse."

He then recited his sins. "I have sinned," he said, "but I have deplored it with the deepest remorse."

He then recited his sins. "I have sinned," he said, "but I have deplored it with the deepest remorse."

He then recited his sins. "I have sinned," he said, "but I have deplored it with the deepest remorse."

He then recited his sins. "I have sinned," he said, "but I have deplored it with the deepest remorse."

He then recited his sins. "I have sinned," he said, "but I have deplored it with the deepest remorse."

He then recited his sins. "I have sinned," he said, "but I have deplored it with the deepest remorse."

He then recited his sins. "I have sinned," he said, "but I have deplored it with the deepest remorse."

He then recited his sins. "I have sinned," he said, "but I have deplored it with the deepest remorse."

He then recited his sins. "I have sinned," he said, "but I have deplored it with the deepest remorse."

He then recited his sins. "I have sinned," he said, "but I have deplored it with the deepest remorse."

He then recited his sins. "I have sinned," he said, "but I have deplored it with the deepest remorse."

He then recited his sins. "I have sinned," he said, "but I have deplored it with the deepest remorse."

He then recited his sins. "I have sinned," he said, "but I have deplored it with the deepest remorse."

He then recited his sins. "I have sinned," he said, "but I have deplored it with the deepest remorse."

He then recited his sins. "I have sinned," he said, "but I have deplored it with the deepest remorse."

He then recited his sins. "I have sinned," he said, "but I have deplored it with the deepest remorse."

He then recited his sins. "I have sinned," he said, "but I have deplored it with the deepest remorse."

He then recited his sins. "I have sinned," he said, "but I have deplored it with the deepest remorse."

He then recited his sins. "I have sinned," he said, "but I have deplored it with the deepest remorse."

He then recited his sins. "I have sinned," he said, "but I have deplored it with the deepest remorse."

He then recited his sins. "I have sinned," he said, "but I have deplored it with the deepest remorse."

He then recited his sins. "I have sinned," he said, "but I have deplored it with the deepest remorse."

He then recited his sins. "I have sinned," he said, "but I have deplored it with the deepest remorse."

He then recited his sins. "I have sinned," he said, "but I have deplored it with the deepest remorse."

He then recited his sins. "I have sinned," he said, "but I have deplored it with the deepest remorse."

He then recited his sins. "I have sinned," he said, "but I have deplored it with the deepest remorse."

He then recited his sins. "I have sinned," he said, "but I have deplored it with the deepest remorse."

He then recited his sins. "I have sinned," he said, "but I have deplored it with the deepest remorse."

He then recited his sins. "I have sinned," he said, "but I have deplored it with the deepest remorse."

He then recited his sins. "I have sinned," he said, "but I have deplored it with the deepest remorse."

He then recited his sins. "I have sinned," he said, "but I have deplored it with the deepest remorse."

He then recited his sins. "I have sinned," he said, "but I have deplored it with the deepest remorse."

He then recited his sins. "I have sinned," he said, "but I have deplored it with the deepest remorse."

He then recited his sins. "I have sinned," he said, "but I have deplored it with the deepest remorse."

He then recited his sins. "I have sinned," he said, "but I have deplored it with the deepest remorse."

He then recited his sins. "I have sinned," he said, "but I have deplored it with the deepest remorse."

He then recited his sins. "I have sinned," he said, "but I have deplored it with the deepest remorse."

He then recited his sins. "I have sinned," he said, "but I have deplored it with the deepest remorse."

He then recited his sins. "I have sinned," he said, "but I have deplored it with the deepest remorse."

He then recited his sins. "I have sinned," he said, "but I have deplored it with the deepest remorse."

He then recited his sins. "I have sinned," he said, "but I have deplored it with the deepest remorse."

He then recited his sins. "I have sinned," he said, "but I have deplored it with the deepest remorse."

He then recited his sins. "I have sinned," he said, "but I have deplored it with the deepest remorse."

He then recited his sins. "I have sinned," he said, "but I have deplored it with the deepest remorse."

He then recited his sins. "I have sinned," he said, "

## All Around The Farm.

Too much attention cannot be called to the saving of corn fodder at the present time. Frost will soon be here, and the fodder should be cut and ready for storage. Valuable experiments have been made in order to convince farmers of the importance of utilizing every portion of the plant instead of the leaves only, as even the stalks and husks are suitable as food. The experiments of the Maryland Agricultural Experiment Station show that all parts of the corn plant contain valuable food materials, the dry matter being nearly of the same proportion, the stalks and husks containing 60 per cent. of the total digestible matter produced, while the blades contain 11 per cent. of the total. This is directly contrary to the belief of the majority of farmers, who have always attached a greater value to the leaves than to the husks or butts of the stalks.

SOMEBODY had to plant trees for the present generation, and it must be done for the next. If the prospect of a crop is remote there is at least something gained at present in the increased value of the farm that contains a young and growing orchard.

ENDEAVORING to keep too many animals where they cannot be made comfortable for room is one of the leaks on the farm. It is more profitable to adapt the stock to the farm than to attempt to adapt the farm to the stock.

The first beginning in teaching the boy to prefer farming is to get him interested. Give him a few hambur fowls, and allow him to manage the flock and have the proceeds. He will be pleased with them as pets, and as he becomes larger he will gradually take an interest in other stock, especially if he is permitted to grow the food for his pets on a small plot of ground.

THE keeping of apples during the winter largely depends on the mode of handling them when they are harvested. Apples that have fallen to the ground have become bruised to some extent, and will sooner or later begin to decay. Such apples should be made into cider, for vinegar, without delay. Apples that are to be stored should be picked from the tree and handled carefully, so as not to permit of the slightest injury to a single one, it being well-known that where one rotten apple is in the barrel the others are liable to rot sooner than all of sound.

SKIN milk as food for young stock differs from whole milk only in its proportion of fat. The nitrogen and mineral matter remains. Milk is skimmed in order to remove the fat (cream), and when fed to pigs or calves it should have some substance added to it which restores the fat, and for this purpose lissed meal has been used satisfactorily, and when the skin milk is fed it should be lukewarm, or about the temperature of milk when it has just been drawn from the udder.

GooD FARMING includes many things besides the raising of large crops and fine stock. It includes good fences, good gates, drained land, clean fields, buildings adapted to their purpose, and some attention to beautifying the home. Indeed many of these lay right at the foot of good farming.

An old stockman says that sheep that are put on fresh clover or rye, especially if it be damp, often become bloated. It is good practice to allow them short stays at first while the foder is dry.

PoUTTRY is nutritious and easily digested, and for these reasons the farmer who grows it should reserve a good supply for his own table. He can afford the best as well as anything else goes wholly on the principle of saving by confining his meat diet to salt pork, it is ten to one that he loses more through inactivity of his mind because of this indigestible diet than he saves by its decreased cost.

Do not forget when holding grain back for higher prices that it shrinks with age and that what is gained in one direction may be lost in another.

GOOT STRAW is always worth taking care of. Hay straw is the only sort that we should advise selling off the farm, and that only because the price obtainable will usually enable one to buy some fertilizing material to effect the loss occasioned by removing straw.

But oats and wheat straw will pay better to use at home, in feeding or bedding, or both.

PEAR RECIPES.

Pickled Pears.—Make a syrup, using six pounds of light brown sugar and one quart of cider vinegar. Peel the pears nicely, leaving the stems on; leave the pears whole and steam until tender; have the syrup hot; put them in the syrup for three minutes, skin out and put into two-quart jars, pour syrup over them and fill the jars full, then screw the covers on. Allow five teaspoons of ground cinnamon, put in two bags and cook in the syrup.

A Delicious Dish of Pears.—Ingredients: Six large baking pears, half pound of sugar, quarter of a pint of wine, eight whole cloves, half a lemon, half ounce of gelatine. Peel the pears and cut them in quarters. Put them in a shallow dish with sugar, cloves and water enough to cover them. Stew them in the oven till tender, but not broken. Take the pears from the liquor, and put them on the table. To half a pint of the liquor add the gelatine, juice and grated rind of lemon and wine. Let these ingredients boil quickly for five minutes, strain the liquid over the pears and set them in a cool place. When cool serve on a glass dish. A few drops of cochineal may be added to the jelly to improve its color.

Apple and Pear Marmalade.—Take equal quantities of such apples and pears as will cook well together, and to each pound when pared and cored add three-quarters of a pound of preserving sugar. Cook over a slow fire, continually stirring until the fruits are quite soft. Store in the usual way.

Pear Jam.—To six pounds of pears put four pounds of sugar. Put the pears in a saucepan or kettle with a little water to cover them. Set over the fire until the fruit is soft, then add the sugar and cook as other jam.

MANAGER.—What though your divisor be set aside? The world need not know it, and you can continue as leading lady."

Actress.—Sir, I scorn to practice such deception upon the public."

"LOOK here, Mr. Track," said Snoppe; "these cabbage-seeds I got of you didn't come up."

"It's just as well they didn't," replied the dealer. "I've since ascertained that they weren't cabbage-seeds."



Uses of Tomatoes.

No other vegetable, except the potato, is so generally liked, or can be served in so many attractive, appetizing and wholesome ways as the tomato; and in that it is deliciously served without cooking it excels even that favorite tuber.

Tomatoes that are to be served raw should be pared as any other fruit is, never scaled. They should then be placed on ice, set on the cellar floor, and in that case, or by some other means made as cold as possible. Unless in the house, where one understands individual tastes and preferences, they should be served without seasoning. Vinegar, sugar, salt and pepper are the condiments of ten used, but onion, horseradish, mustard and other flavored vinegars are delicious.

Tomato Emulsion.—Properly made and seasoned, tomato salad is a delight. Selected firm, ripe fruit of uniform size; pare nicely, without scaling, and place immediately on ice. When the necessary time to serve, cut a large slice from the stem end, and with a teaspoon carefully take out the seed and core. Place each tomato on a crisp lettuce leaf, fill with mayonnaise dressing, and keep on ice until ready to serve. For the dressing provide the yolk of two eggs, one tea-spoonful of salt, one of white pepper, one of sugar, a pinch of cayenne, two table-spoonfuls of vinegar, one of vinegar and one of lemon juice, and half a pint of oil. With cold ingredients and utensils, a delicious dressing may be quickly and easily made in the following way: Set the bowl (a deep one) in a pan of cracked ice or cold water, and with an egg-beater beat the yolks thoroughly; then add the salt, sugar, pepper and cayenne, and beat until the whole is smooth and very light. Take out the beater, and with a silver fork or wooden ladle, beating always in one direction, add the oil by degrees, a table-spoonful at once. When the mixture begins to thicken, add a little vinegar, and alternate in this way until both have been used. Many persons think twenty drops of onion juice a decided addition to the dressing, but unless one is sure it had better be omitted.

Tomato Sauce.—Pare, slice and stew enough ripe tomatoes to make one quart. Put two heaping table-spoonfuls of butter in a frying-pan, and add two slices of a medium-sized onion, stir constantly until it browns, add two table-spoonfuls of dry onion, and stir smooth. Season the tomatoes with salt, pepper and a little sugar; stir the prepared thickening, and cook three minutes, stirring constantly. Strain through a fine sieve, and serve with hot roasts, broils or cold meat. If the flavor of cloves is relished, half a dozen may be added when the fruit is stewing.

Stewed Tomatoes.—Select large, firm, ripe fruit, and with a sharp knife cut a deep slice from the stem end of each. With a teaspoon carefully remove the seeds, leaving a firm shell. Make a simple forcemeat, or season as you choose with parsley, onion, tarragon or fried minced onion. Sausage meat, cold veal or ham chopped fine and mixed with salt, oil, mustard, salt, &c., may be used for stuffing, if preferred. But whatever you use, fill the tomatoes and place them side by side in a buttered tin. Sift bread crumbs thickly over the top, dot it with bits of butter, and one in each tomato, and half thirty minutes.

Stuffed Tomatoes.—Select large, firm, ripe fruit, and with a sharp knife cut a deep slice from the stem end of each. With a teaspoon carefully remove the seeds, leaving a firm shell. Make a simple forcemeat, or season as you choose with parsley, onion, tarragon or fried minced onion. Sausage meat, cold veal or ham chopped fine and mixed with salt, oil, mustard, salt, &c., may be used for stuffing, if preferred. But whatever you use, fill the tomatoes and place them side by side in a buttered tin. Sift bread crumbs thickly over the top, dot it with bits of butter, and one in each tomato, and half thirty minutes.

Stuffed Tomatoes.—Select large, firm, ripe fruit, and with a sharp knife cut a deep slice from the stem end of each. With a teaspoon carefully remove the seeds, leaving a firm shell. Make a simple forcemeat, or season as you choose with parsley, onion, tarragon or fried minced onion. Sausage meat, cold veal or ham chopped fine and mixed with salt, oil, mustard, salt, &c., may be used for stuffing, if preferred. But whatever you use, fill the tomatoes and place them side by side in a buttered tin. Sift bread crumbs thickly over the top, dot it with bits of butter, and one in each tomato, and half thirty minutes.

Stuffed Tomatoes.—Select large, firm, ripe fruit, and with a sharp knife cut a deep slice from the stem end of each. With a teaspoon carefully remove the seeds, leaving a firm shell. Make a simple forcemeat, or season as you choose with parsley, onion, tarragon or fried minced onion. Sausage meat, cold veal or ham chopped fine and mixed with salt, oil, mustard, salt, &c., may be used for stuffing, if preferred. But whatever you use, fill the tomatoes and place them side by side in a buttered tin. Sift bread crumbs thickly over the top, dot it with bits of butter, and one in each tomato, and half thirty minutes.

Stuffed Tomatoes.—Select large, firm, ripe fruit, and with a sharp knife cut a deep slice from the stem end of each. With a teaspoon carefully remove the seeds, leaving a firm shell. Make a simple forcemeat, or season as you choose with parsley, onion, tarragon or fried minced onion. Sausage meat, cold veal or ham chopped fine and mixed with salt, oil, mustard, salt, &c., may be used for stuffing, if preferred. But whatever you use, fill the tomatoes and place them side by side in a buttered tin. Sift bread crumbs thickly over the top, dot it with bits of butter, and one in each tomato, and half thirty minutes.

Stuffed Tomatoes.—Select large, firm, ripe fruit, and with a sharp knife cut a deep slice from the stem end of each. With a teaspoon carefully remove the seeds, leaving a firm shell. Make a simple forcemeat, or season as you choose with parsley, onion, tarragon or fried minced onion. Sausage meat, cold veal or ham chopped fine and mixed with salt, oil, mustard, salt, &c., may be used for stuffing, if preferred. But whatever you use, fill the tomatoes and place them side by side in a buttered tin. Sift bread crumbs thickly over the top, dot it with bits of butter, and one in each tomato, and half thirty minutes.

Stuffed Tomatoes.—Select large, firm, ripe fruit, and with a sharp knife cut a deep slice from the stem end of each. With a teaspoon carefully remove the seeds, leaving a firm shell. Make a simple forcemeat, or season as you choose with parsley, onion, tarragon or fried minced onion. Sausage meat, cold veal or ham chopped fine and mixed with salt, oil, mustard, salt, &c., may be used for stuffing, if preferred. But whatever you use, fill the tomatoes and place them side by side in a buttered tin. Sift bread crumbs thickly over the top, dot it with bits of butter, and one in each tomato, and half thirty minutes.

Stuffed Tomatoes.—Select large, firm, ripe fruit, and with a sharp knife cut a deep slice from the stem end of each. With a teaspoon carefully remove the seeds, leaving a firm shell. Make a simple forcemeat, or season as you choose with parsley, onion, tarragon or fried minced onion. Sausage meat, cold veal or ham chopped fine and mixed with salt, oil, mustard, salt, &c., may be used for stuffing, if preferred. But whatever you use, fill the tomatoes and place them side by side in a buttered tin. Sift bread crumbs thickly over the top, dot it with bits of butter, and one in each tomato, and half thirty minutes.

Stuffed Tomatoes.—Select large, firm, ripe fruit, and with a sharp knife cut a deep slice from the stem end of each. With a teaspoon carefully remove the seeds, leaving a firm shell. Make a simple forcemeat, or season as you choose with parsley, onion, tarragon or fried minced onion. Sausage meat, cold veal or ham chopped fine and mixed with salt, oil, mustard, salt, &c., may be used for stuffing, if preferred. But whatever you use, fill the tomatoes and place them side by side in a buttered tin. Sift bread crumbs thickly over the top, dot it with bits of butter, and one in each tomato, and half thirty minutes.

Stuffed Tomatoes.—Select large, firm, ripe fruit, and with a sharp knife cut a deep slice from the stem end of each. With a teaspoon carefully remove the seeds, leaving a firm shell. Make a simple forcemeat, or season as you choose with parsley, onion, tarragon or fried minced onion. Sausage meat, cold veal or ham chopped fine and mixed with salt, oil, mustard, salt, &c., may be used for stuffing, if preferred. But whatever you use, fill the tomatoes and place them side by side in a buttered tin. Sift bread crumbs thickly over the top, dot it with bits of butter, and one in each tomato, and half thirty minutes.

Stuffed Tomatoes.—Select large, firm, ripe fruit, and with a sharp knife cut a deep slice from the stem end of each. With a teaspoon carefully remove the seeds, leaving a firm shell. Make a simple forcemeat, or season as you choose with parsley, onion, tarragon or fried minced onion. Sausage meat, cold veal or ham chopped fine and mixed with salt, oil, mustard, salt, &c., may be used for stuffing, if preferred. But whatever you use, fill the tomatoes and place them side by side in a buttered tin. Sift bread crumbs thickly over the top, dot it with bits of butter, and one in each tomato, and half thirty minutes.

Stuffed Tomatoes.—Select large, firm, ripe fruit, and with a sharp knife cut a deep slice from the stem end of each. With a teaspoon carefully remove the seeds, leaving a firm shell. Make a simple forcemeat, or season as you choose with parsley, onion, tarragon or fried minced onion. Sausage meat, cold veal or ham chopped fine and mixed with salt, oil, mustard, salt, &c., may be used for stuffing, if preferred. But whatever you use, fill the tomatoes and place them side by side in a buttered tin. Sift bread crumbs thickly over the top, dot it with bits of butter, and one in each tomato, and half thirty minutes.

Stuffed Tomatoes.—Select large, firm, ripe fruit, and with a sharp knife cut a deep slice from the stem end of each. With a teaspoon carefully remove the seeds, leaving a firm shell. Make a simple forcemeat, or season as you choose with parsley, onion, tarragon or fried minced onion. Sausage meat, cold veal or ham chopped fine and mixed with salt, oil, mustard, salt, &c., may be used for stuffing, if preferred. But whatever you use, fill the tomatoes and place them side by side in a buttered tin. Sift bread crumbs thickly over the top, dot it with bits of butter, and one in each tomato, and half thirty minutes.

Stuffed Tomatoes.—Select large, firm, ripe fruit, and with a sharp knife cut a deep slice from the stem end of each. With a teaspoon carefully remove the seeds, leaving a firm shell. Make a simple forcemeat, or season as you choose with parsley, onion, tarragon or fried minced onion. Sausage meat, cold veal or ham chopped fine and mixed with salt, oil, mustard, salt, &c., may be used for stuffing, if preferred. But whatever you use, fill the tomatoes and place them side by side in a buttered tin. Sift bread crumbs thickly over the top, dot it with bits of butter, and one in each tomato, and half thirty minutes.

Stuffed Tomatoes.—Select large, firm, ripe fruit, and with a sharp knife cut a deep slice from the stem end of each. With a teaspoon carefully remove the seeds, leaving a firm shell. Make a simple forcemeat, or season as you choose with parsley, onion, tarragon or fried minced onion. Sausage meat, cold veal or ham chopped fine and mixed with salt, oil, mustard, salt, &c., may be used for stuffing, if preferred. But whatever you use, fill the tomatoes and place them side by side in a buttered tin. Sift bread crumbs thickly over the top, dot it with bits of butter, and one in each tomato, and half thirty minutes.

Stuffed Tomatoes.—Select large, firm, ripe fruit, and with a sharp knife cut a deep slice from the stem end of each. With a teaspoon carefully remove the seeds, leaving a firm shell. Make a simple forcemeat, or season as you choose with parsley, onion, tarragon or fried minced onion. Sausage meat, cold veal or ham chopped fine and mixed with salt, oil, mustard, salt, &c., may be used for stuffing, if preferred. But whatever you use, fill the tomatoes and place them side by side in a buttered tin. Sift bread crumbs thickly over the top, dot it with bits of butter, and one in each tomato, and half thirty minutes.

Stuffed Tomatoes.—Select large, firm, ripe fruit, and with a sharp knife cut a deep slice from the stem end of each. With a teaspoon carefully remove the seeds, leaving a firm shell. Make a simple forcemeat, or season as you choose with parsley, onion, tarragon or fried minced onion. Sausage meat, cold veal or ham chopped fine and mixed with salt, oil, mustard, salt, &c., may be used for stuffing, if preferred. But whatever you use, fill the tomatoes and place them side by side in a buttered tin. Sift bread crumbs thickly over the top, dot it with bits of butter, and one in each tomato, and half thirty minutes.

Stuffed Tomatoes.—Select large, firm, ripe fruit, and with a sharp knife cut a deep slice from the stem end of each. With a teaspoon carefully remove the seeds, leaving a firm shell. Make a simple forcemeat, or season as you choose with parsley, onion, tarragon or fried minced onion. Sausage meat, cold veal or ham chopped fine and mixed with salt, oil, mustard, salt, &c., may be used for stuffing, if preferred. But whatever you use, fill the tomatoes and place them side by side in a buttered tin. Sift bread crumbs thickly over the top, dot it with bits of butter, and one in each tomato, and half thirty minutes.

Stuffed Tomatoes.—Select large, firm, ripe fruit, and with a sharp knife cut a deep slice from the stem end of each. With a teaspoon carefully remove the seeds, leaving a firm shell. Make a simple forcemeat, or season as you choose with parsley, onion, tarragon or fried minced onion. Sausage meat, cold veal or ham chopped fine and mixed with salt, oil, mustard, salt, &c., may be used for stuffing, if preferred. But whatever you use, fill the tomatoes and place them side by side in a buttered tin. Sift bread crumbs thickly over the top, dot it with bits of butter, and one in each tomato, and half thirty minutes.

Stuffed Tomatoes.—Select large, firm, ripe fruit, and with a sharp knife cut a deep slice from the stem end of each. With a teaspoon carefully remove the seeds, leaving a firm shell. Make a simple forcemeat, or season as you choose with parsley, onion, tarragon or fried minced onion. Sausage meat, cold veal or ham chopped fine and mixed with salt, oil, mustard, salt, &c., may be used for stuffing, if preferred. But whatever you use, fill the tomatoes and place them side by side in a buttered tin. Sift bread crumbs thickly over the top, dot it with bits of butter, and one in each tomato, and half thirty minutes.

Stuffed Tomatoes.—Select large, firm, ripe fruit, and with a sharp knife cut a deep slice from the stem end of each. With a teaspoon carefully remove the seeds, leaving a firm shell. Make a simple forcemeat, or season as you choose with parsley, onion, tarragon or fried minced onion. Sausage meat, cold veal or ham chopped fine and mixed with salt, oil, mustard, salt, &c., may be used for stuffing, if preferred. But whatever you use, fill the tomatoes and place them side by side in a buttered tin. Sift bread crumbs thickly over the top, dot it with bits of butter, and one in each tomato, and half thirty minutes.

Stuffed Tomatoes.—Select large, firm, ripe fruit, and with a sharp knife cut a deep slice from the stem end of each. With a teaspoon carefully remove the seeds, leaving a firm shell. Make a simple forcemeat, or season as you choose with parsley, onion, tarragon or fried minced onion. Sausage meat, cold veal or ham chopped fine and mixed with salt, oil, mustard, salt, &c., may be used for stuffing, if preferred. But whatever you use, fill the tomatoes and place them side by side in a buttered tin. Sift bread crumbs thickly over the top, dot it with bits of butter, and one in each tomato, and half thirty minutes.

Stuffed Tomatoes.—Select large, firm, ripe fruit, and with a sharp knife cut a deep slice from the stem end of each. With a teaspoon carefully remove the seeds, leaving a firm shell. Make a simple forcemeat, or season as you choose with parsley, onion, tarragon or fried minced onion. Sausage meat, cold veal or ham chopped fine and mixed with salt, oil, mustard, salt, &c., may be used for stuffing, if preferred. But whatever you use, fill the tomatoes and place them side by side in a buttered tin. Sift bread crumbs thickly over the top, dot it with bits of butter, and one in each tomato, and half thirty minutes.

Stuffed Tomatoes.—Select large, firm, ripe fruit, and with a sharp knife cut a deep slice from the stem end of each. With a teaspoon carefully remove the seeds, leaving a firm shell. Make a simple forcemeat, or season as you choose with parsley, onion, tarragon or fried minced onion. Sausage meat, cold veal or ham chopped fine and mixed with salt, oil, mustard, salt, &c., may be used for stuffing, if preferred. But whatever you use, fill the tomatoes and place them side by side in a buttered tin. Sift bread crumbs thickly over the top, dot it with bits of butter, and one in each tomato, and half thirty minutes.

Stuffed Tomatoes.—Select large, firm, ripe fruit, and with a sharp knife cut a deep slice from the stem end of each. With a teaspoon carefully remove the seeds, leaving a firm shell. Make a simple forcemeat, or season as you choose with parsley, onion, tarragon or fried minced onion. Sausage meat, cold veal or ham chopped fine and mixed with salt, oil, mustard, salt, &c., may be used for stuffing, if preferred. But whatever you use, fill the tomatoes and place them side by side in a buttered tin. Sift bread crumbs thickly over the top, dot it with bits of butter, and one in each tomato, and half thirty minutes.

Stuffed Tomatoes.—Select large, firm, ripe fruit, and with a sharp knife cut a deep slice from the stem end of each. With a teaspoon carefully remove the seeds, leaving a firm shell. Make a simple forcemeat, or season as you choose with parsley, onion, tarragon or fried minced onion. Sausage meat, cold veal or ham chopped fine and mixed with salt, oil, mustard, salt, &c., may be used for stuffing, if preferred. But whatever you use, fill the tomatoes and place them side by side in a buttered tin. Sift bread crumbs thickly over the top, dot it with bits of butter, and one in each tomato, and half thirty minutes.

&lt;p